



## Washington-Grown Whole Wheat Breadstick from Shepherd's Grain

Shepherd's Grain breadstick consists of premium quality whole wheat and high gluten flour and has a distinctive sweet flavor profile.

### Companies providing a Shepherd's Grain 2oz. Whole Wheat Breadstick:

**Food Services of America (FSA)** - Provided by Seattle Bagel; Order item number 420385 through your FSA representative

**Blazing Bagels**-Ph. #: 425-883-1550; Counties coverage: Seattle, Renton up to Snohomish

**Bagel Brothers**- Ph. #: 360-352-8018 Counties- Lewis, Thurston, Pierce

Breadsticks will be frozen/par baked and the schools will finish baking. First come first serve basis.

**Orders should be placed by September 17<sup>th</sup>.**

**Shepherd's Grain** is a group of 33 progressive family wheat farmers in the Pacific Northwest who are dedicated to practicing sustainable agriculture. The wheat is milled in Spokane.

### No Plows Allowed!

Instead of plowing the ground, we plant our fields by direct-seeding—seeds are planted directly in to the residue of the crop that came before it. That means cleaner streams, less soil erosion, healthier soils, and many more worms and microorganisms in the soil, which makes the soil like a living compost!

**Meet Who Grew Your Wheat at:** [www.shepherdsgrain.com/spotlight/](http://www.shepherdsgrain.com/spotlight/)

Since we are identity preserved, you can put in the Julian Date of a 50# bag of flour and know who grew that particular wheat in that bag! (Try this example: Low Gluten- 0-155) We are hopeful that the bakeries and distributors will be able to track that so you can share with students who grew their wheat!



# TASTE WASHINGTON DAY

**Who is Shepherd's Grain?**

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